



F-SERIES

Gewurztraminer 2021

FRUIT SELECTION

Grapes for 2021 F-Series Gewurztraminer were harvested from organically grown vines at the back of the winery. Soils here are of the old river bed type; fist sized stones composed of greywacke (a hard, dark type of sandstone streaked with quartz and feldspar), mixed alluvial gravel and silt. Fruit is all hand harvested.

ANALYSIS

ACID
4.0 g/l

PH
3.9

ALC
14 %vol

RS
18 g/l

HARVEST DATE

16th March and 2nd April
2021

WINEMAKING

Hand-picked grapes were de-stemmed and skin contact allowed for about 6 hours before pressing, the resulting juice being briefly settled without sulphur dioxide or enzymes before being transferred to seasoned oak barriques. The juice was allowed to ferment spontaneously. The wine was then left on gross lees for 10 months before blending.

